**Torbay Council - Guidance for Catering at Outdoor Events, Markets and Mobile Food Traders**

Anyone selling food or drink from a market stall must comply with food hygiene legislation. This leaflet gives you advice on good hygiene practice and how to comply with the requirements of food safety legislation.

If you do not meet these standards this may result in you not being able to trade at an event or being asked to leave the site, also if there are serious food hygiene issues this could also lead to more formal action being taken by the Council so it is important that you get it right.

**1. Registration of food premises**

If you sell food or drink at an event regularly, you must register with the local authority where your business is based, i.e. either where you produce, store and prepare the food, or where you keep a vehicle used in connection with the food business. This information must be available to the market organiser and the authorised officer who may inspect your food stall during trading.

**2. Transport of food**

* Vehicles and containers used to transport food must be kept clean and in good repair.
* Food must be wrapped, covered or placed in sealed washable containers, and kept separate from any other items being carried in the vehicle.
* Ready-to-eat foods must be kept separate from raw foods to prevent cross-contamination.
* Refrigerated vehicles may be necessary if high risk foods are sold. You will be required to ensure that the cold chain is maintained throughout delivery and storage. The delivery temperatures of food when it arrives at the venue, may be required by the inspecting officer.

**3. Storage and display of food**

* All food must be protected from the risk of contamination. Potential sources of contamination would include people, animals and the weather.
* Food should be placed at a minimum height of 45cm off the ground.
* High risk foods must be kept separate from raw products.
* Careful control of food temperatures is probably the most important way of reducing the risk of causing food poisoning
* Adequate facilities must be provided for maintaining and monitoring suitable food temperatures
* Cold food must be kept below 8ºC and hot food must be kept above 63ºC
* Food must be kept cool (below 8ºC) until it can be cooked or reheated
* Take care when cooking raw foods, and make sure that they are thoroughly cooked before they go on sale. Cook small quantities at a time, and for long enough to cook the inside of the food.
* Keep raw or partially raw food away from cooked food. Use separate equipment to handle raw and cooked food, and keep this separate, too.
* Adequate facilities must be provided for reheating and maintaining (whilst stored) the temperature of hot food, at or above 63ºC.
* Keep open food covered or protected by screens.
* Only sufficient food for service on the day should be brought for reheating. Any leftovers at the end of the day must be thrown away and on no account must it be reheated again for sale the day after.
* Partial cooking off-site is not recommended because of the difficulties with temperature control over prolonged periods of time.
* Checking the temperature of your food
* You cannot check correct food temperatures unless you have a thermometer. Basic digital probe model thermometers can be used to check that cooking, as well as cold storage of food, is being done properly and safely. Make sure that you use a probe wipe to sanitise the thermometer before and after use, to prevent cross-contamination.

**4. Water supply and washing facilities**

* All stalls/vehicles must have suitable hand washing facilities with a constant supply of hot and cold water, along with a supply of liquid soap and disposable towels. This must be set up ready for use before food preparation commences. Large stalls may need more than one basin. The basins need to be close to the food preparation, cooking and service areas. Wash hand basins or teal units may beavailable from the event organiser, but you must check availability before the event.
* All stalls/vehicles must have suitable facilities for washing utensils, equipment and food. Ideally a double sink unit for washing and rinsing should be used with a constant supply of hot and cold water. A large hot water boiler should be provided specifically for this purpose.
* The sinks must drain hygienically to a wastewater container. e.g. sink waste pipe into a waste water carrier.

**5. Personal Hygiene**

* Always remember to wash your hands before handling food, and after using the toilet or after handling raw foods or waste.
* Wear clean clothing, footwear and over-clothes.
* You will need separate aprons when handling raw foods and cooked/ready to eat foods – colour coded are the best idea.
* Ensure cuts and sores are covered with a coloured waterproof dressing.
* Avoid unnecessary handling of food, and never cough or sneeze over food.
* Do not smoke or eat near food.
* If you have an illness that could be transmitted through food, e.g. sickness and diarrhoea, you should not be working in a food handling environment.

**6. Design and construction of stalls/vehicles**

* All stalls/vehicles must be designed and constructed so that they can easily be kept clean, avoid any risk of food contamination and any risk from pests.
* All stalls must be covered at the top, rear and sides, to protect food and catering equipment from contamination. The materials used must be able to be cleaned easily. Cooking equipment must be sited within the stall.
* All food preparation and food/equipment storage areas must be protected from the weather.
* Work surfaces, cooking and storage facilities must be of smooth, durable and readily cleanable material (not bare wood), and must be kept clean.
* The stall or vehicle must be cleaned down prior to handling foods and regularly thereafter. Surfaces and equipment in direct contact with high risk foods must be disinfected prior to use.
* Ensure that you have a large supply of washing up liquid, anti-bacterial cleaner (meeting BS EN 1276) and cleaning cloths for cleaning and disinfecting surfaces and equipment.
* The floor areas around sinks, food preparation areas and cooking ranges must be level, clean and washable where possible. Dirty cardboard and pallets will not be accepted.
* Vehicle interiors should be fitted for the purpose of food preparation with cleanable lining and kitchen fittings.
* Ensure there is adequate lighting and ventilation in vans.

**7. Waste storage**

* All stalls must have adequate facilities for disposing of rubbish and waste food, and for separating out unfit food. Large plastic sacks must be properly tied or sealed. Cardboard boxes and open containers are not suitable for disposing of waste. All waste must be placed in the containers provided.
* Waste water must be stored correctly and disposed of appropriately on site, if there are the facilities for this. If not, water must be stored in appropriate containers and taken off site for correct disposal.

**8. Training**

As stated in the regulations, the owners of food businesses must ensure that staff that handle food are supervised and instructed, and/or trained, in food hygiene matters. Casual staff must be trained if they are involved in the preparation of high risk foods.

There are a range of food hygiene courses offered by recognised organisations, such as the Chartered Institute of Environmental Health (CIEH) and The Royal Society of Health (RSH).

Your local Environmental Health Officer may be able to advise you on courses in your area. Torbay Council also offers Level 2 food hygiene courses.

**9. Be Allergy Aware**

You must ensure that your business is allergy aware, and can inform your customers of what allergies are on the products that you are selling. For more information on allergens visit www.food.gov.uk/allergy

**10. Food safety hazards at outdoor events**

Catering at an outdoor event is a high-risk activity and will always carry with it the possibility of causing food poisoning to a large number of people. Past food poisoning outbreaks have shown that even if food has been prepared in a clean mobile unit, illness can still be caused if the food is not stored, prepared, cooked and served properly. Poor and careless hygiene practices, and the warmer weather in the summer, can create ideal conditions for bacteria such as Salmonella and E.coli to multiply to unsafe levels in food. There is a general requirement in the hygiene regulations for all food businesses to be operated in a hygienic manner and that all food served to the public is safe and wholesome. To achieve this, it now means that people who run food businesses will need to look carefully at each step in the operation of their business so that anything which might affect the safety of food (a hazard) is identified and controlled.

**11. Food safety management and documentation**

Food business operators are required to provide a documented food safety management system. This means that you need to write down the controls you put in place to ensure that food is safe to eat and you will need to be able to demonstrate how you are monitoring these controls, e.g. training records, monitoring records.

‘Safer Food Better Business’ and ‘Cook Safe’ are examples of food safety management systems developed by the Food Standards Agency to assist businesses to comply with the requirement and give guidance on the necessary documentation. Both can be accessed and downloaded free of charge from the website: [www.food.gov.uk/foodindustry/hygiene.](http://www.food.gov.uk/foodindustry/hygiene) You can also purchase a printed copy of Safer Food Better Business from Torbay Council (Tel: 01803 208025). Whichever system you choose must be tailored to your specific food activities and reviewed regularly.

**When trading in Torbay the environmental health officer who inspects your business will expect to see your food safety documentation such as Safer Food Better Business on site at whatever event you may be attending.**

**12. Gas Safety**

Businesses must be able to produce a valid gas safety certificate (where applicable) to demonstrate that the equipment in use is safe.

**This leaflet is not an authoritative interpretation of the law and is intended only for guidance. For further information, please see the Industry Guide to Good Hygiene Practice: Markets and Fairs Guide, ISBN 1-902423-00-3.**